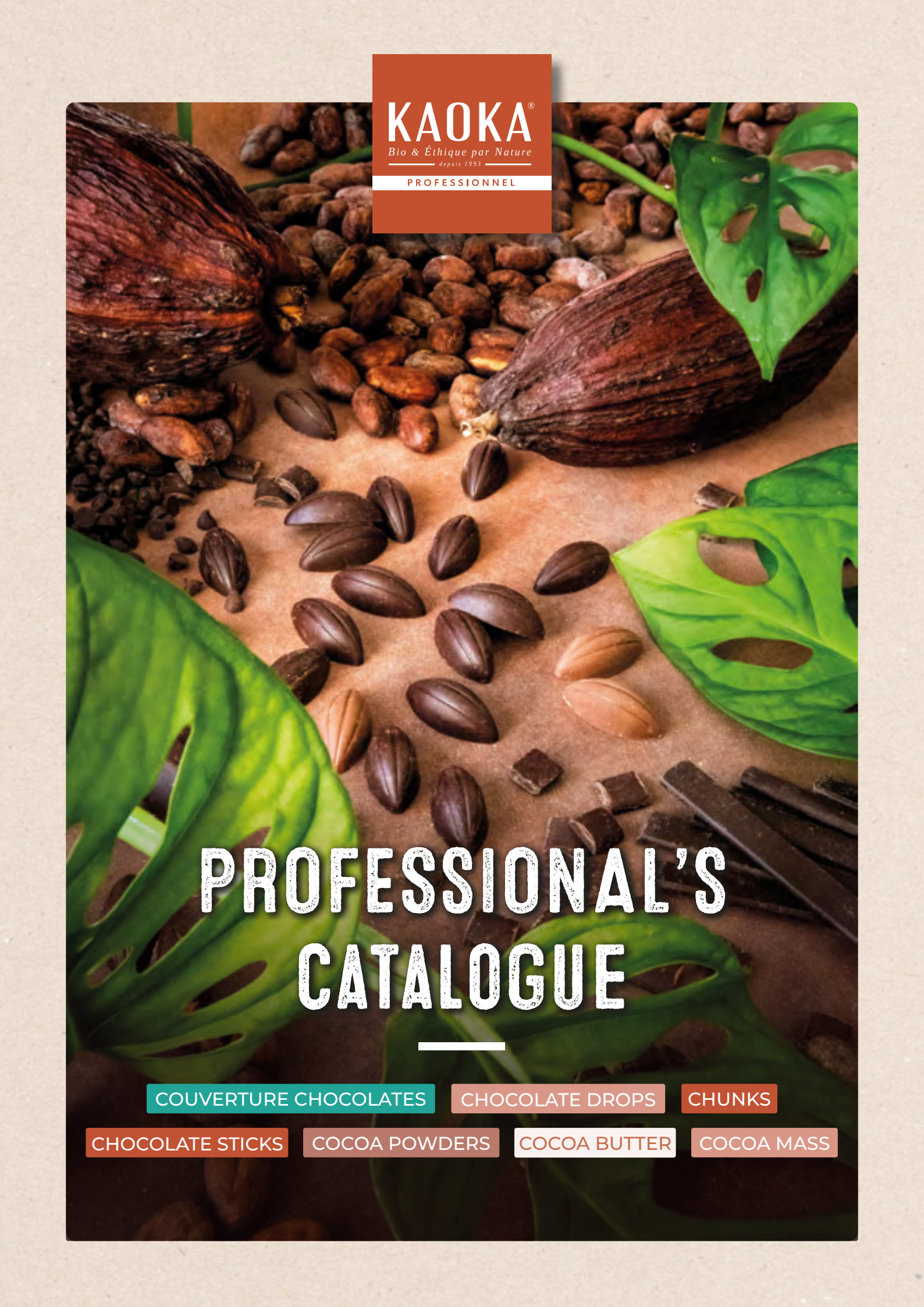




KAOKA[®]

Bio & Éthique par Nature
depuis 1993

PROFESSIONNEL

PROFESSIONAL'S CATALOGUE

COUVERTURE CHOCOLATES

CHOCOLATE DROPS

CHUNKS

CHOCOLATE STICKS

COCOA POWDERS

COCOA BUTTER

COCOA MASS

SUMMARY



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EDITORIAL

” Over the past two years, the cocoa sector has undergone unprecedented upheaval, generating uncertainty and instability. The structural fragility of the cocoa sector, the intensification of climatic events (prolonged droughts, torrential rains, heat waves) and market volatility have led to an unprecedented crisis.

Although cocoa prices reached historic highs before beginning to fall, this apparent lull does not reflect the reality on the ground, particularly for organic cocoa. Faced with a shortage of raw materials, some conventional players have turned to organic farming with aggressive purchasing practices, fuelling growing pressure.

At the same time, the entry into force of the new European organic regulation in third countries imposes stricter audits, increased administrative complexity and a significant rise in certification costs. In a context of a sharp decline in organic cocoa imports into the EU, down 42% between 2022 and 2024, the risk of grower groups losing their certification raises fears of even greater pressure.

Who would have imagined, more than 30 years ago – at a time when ‘direct from growers’ did not exist, organic farming was barely mentioned and fair trade was just whispered – that this model of integrated cocoa programs would become one of our greatest strengths when facing crises? Certainly André Deberdt, my father, the visionary founder of Kaoka.

We are proud to carry forward this demanding model, based on deep human values, by maintaining all our commitments to grower families and to our clients, despite the

challenging circumstances. Kaoka continues to work alongside its partners to build sustainable, robust cocoa programs rooted in relationships of trust and a shared vision: to create a model in which grower families can earn a decent living from their work and carry on the cultivation of exceptional quality cocoa varieties.

In a world where political setbacks on environmental issues are becoming more frequent, we are also proud to guarantee our clients zero deforestation cocoa from preserved areas.

At Kaoka, we remain true to our commitments. We will keep defending high-quality, remunerative cocoa that is cultivated with respect for growers and the planet. Today, we invite you to join us in this approach.

Professionals, you hold in your hands a catalogue of authentic chocolates and cocoa products that stand out for their exceptional aromatic signature, the result of our high standards and many years of work on the plantations. By becoming our partner, you become an essential link in this virtuous chain : a chocolate that neither compromises ethics nor quality.



**GUY
DEBERDT**

—
CEO
OF KAOKA

KAOKA®
Bio & Éthique par Nature
depuis 1993
PROFESSIONNEL

ORGANIC AND FAIR TRADE CHOCOLATE

KAOKA, A MILITANT COMPANY DEDICATED
TO ALL PROFESSIONALS

1993

CREATION OF KAOKA

André Deberdt, a true pioneer of organic and fair trade products, founded Kaoka.

6 500



We currently work with nearly 6,500 partner growers, with whom we commit to a minimum of three years. **But in reality, our cocoa programs are nearly 20 years old!**

5 ORIGINS

CONTROLLED COCOA PROGRAMS

We have chosen to work with only 5 origins to **fully control the traceability of our cocoa** and to address seriously the environmental and social issues affecting the cocoa sector.



EQUATEUR

2000

Kaoka's Ecuadorian adventure begins, with the aim of reviving the production of Cacao Nacional and improving its quality.



SAO TOME

2001

Kaoka has set itself an ambitious challenge in Sao Tome: to restructure an abandoned sector and relaunch the production of high-quality, aromatic cocoa.



DOMINICAN REP.

2009

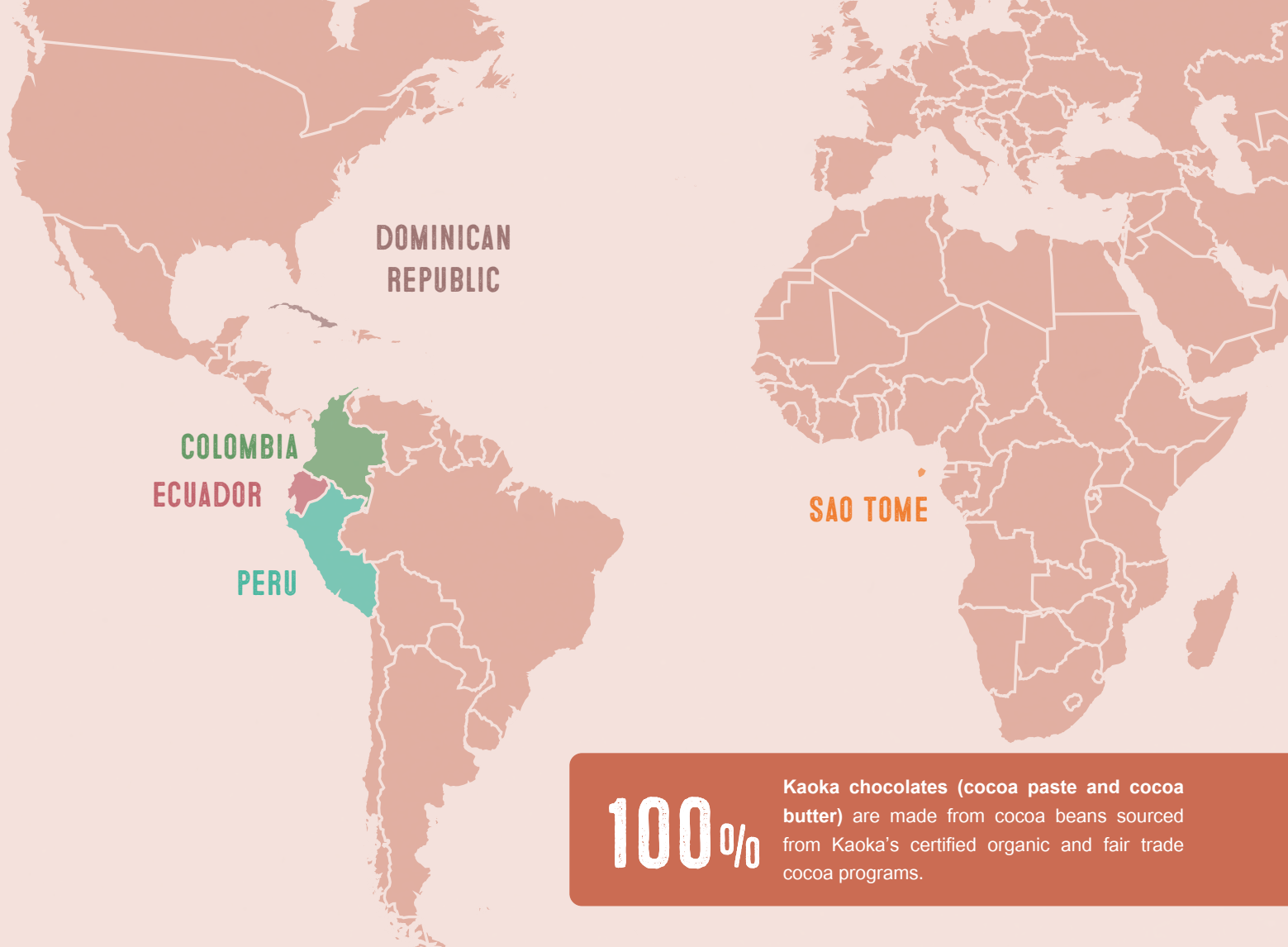
Start of a partnership with CONACADO, one of the world's largest co-operatives of cocoa growers in the Dominican Republic.



PERU

2015

Kaoka created the Colpa de Loros cooperative, a group of Peruvian growers united by the desire to produce aromatic cocoa while preserving an endemic ecosystem.



COVID CRISIS

2020

During the Covid crisis, the Kaoka cocoa programs enable us to continue purchasing harvests from partner growers and honour our commitments to our client.



NO TO MASS BALANCE

2022

Kaoka campaigns against mass balance, a practice that allows fair trade chocolate to be produced without physical traceability. This creates unfair competition and a lack of transparency for consumers.



ZERO DEFORESTATION

2024

Kaoka is one of the first chocolate companies to guarantee 100% traceable cocoa and zero deforestation thanks to its integrated cocoa programs model.



COLOMBIA

2024

In January 2024, 5 grower cooperatives in Colombia joined forces in an alliance created in partnership with Kaoka. The first cocoa export took place in 2024.

7 REASONS TO CHOOSE KAOKA

(AMONG MANY OTHERS)

SECURE YOUR SUPPLIES

By choosing Kaoka as your supplier, you can secure your cocoa supplies more than ever, while meeting high standards in terms of sustainability and CSR.

FAIR TRADE CHOCOLATE WITH STRONG GUARANTEES

Grower's income depends not only on the selling price of their cocoa, but also on the quantity of cocoa they harvest!

At Kaoka, we combine several commitments to offer our partner growers a real path to economic development:



100% of their harvest purchased each year to guarantee them a long term market opportunity,



A cocoa purchase price **higher** than the market price,



Support to restore plantations and **improve** harvests year after year.



100% PREFINANCING HARVEST

To ensure that the cooperative has the cash flow needed to buy cocoa from growers. **This support is essential to the cooperatives' financial health.**

COMMITTED ORGANIC FARMING



Our products are 100% certified organic, and we've decided to go even further: on a daily basis, we integrate **the protection of fragile ecosystems, agroforestry cultivation, soil restoration...**

FULL TRACEABILITY

All Kaoka® chocolates are produced in a segregated manner: this means that our fair trade ingredients are **100% physically traceable** and are not mixed with non-fair trade certified cocoa.



THE ZERO DEFORESTATION GUARANTEE

Thanks to our integrated cocoa programs, we were one of the first companies to be able to guarantee **deforestation-free cocoa and chocolate** for our customers.

Find out more:

www.kaoka.fr



HIGH QUALITY

We are involved in every step of the process: from bean to chocolate, so we can guarantee you **aromatic chocolates of the highest quality.**





THE KAOKA® TASTE

AN EXCLUSIVE AROMATIC SIGNATURE



A DIRECT LINK

WITH OUR PARTNER GROWERS

We have chosen to build our own cocoa programs, integrating grower organisations into our operations in order to control our supplies and guarantee you the best quality.



CONTROLLED QUALITY

CAREFULLY FERMENTED AND DRIED
COCOA BEANS

100% of the cocoa used in our chocolate is fermented and dried in specially adapted infrastructures according to a precise protocol that we have developed for each of our cocoa programs, based on its varietal characteristics and climatic conditions.



COCOA COLLECTION

PRODUCTIVE, RESISTANT AND AROMATIC

We have carefully selected the most aromatic cocoa trees by tasting hundreds of fresh and then dry cocoa beans. This rigorous selection process has enabled us to build a collection of aromatic plants, grown in nurseries and then planted or grafted in the plantations of our partner growers.



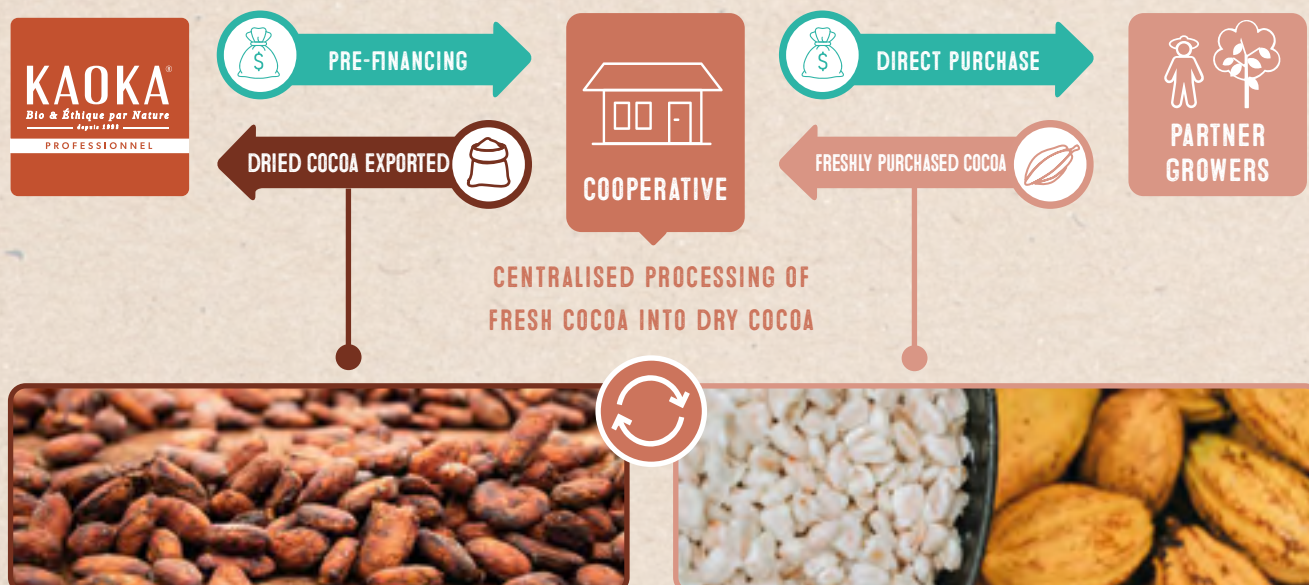
UNIQUE RECIPES

HIGH-QUALITY CHOCOLATES, RICH IN
COCOA MASS

We have developed recipes that are typical and unique to Kaoka: rich in cocoa mass and with a minimal addition of cocoa butter to bring out the aromatic richness of our cocoa in our couverture chocolates.



OUR UNIQUE COCOA PROGRAM MODEL



MORE ABOUT KAOKA

19

COLLABORATORS

Kaoka is a small team passionate about cocoa and committed to offering high-quality, ethical chocolates to as many people as possible.



37,8 YEARS

The average age of Kaoka collaborators is 38.

616 

Bars of chocolate enjoyed by the Kaoka team every year.



32 REFERENCES

100% ORGANIC AND FAIR TRADE

At Kaoka, we are committed to promoting fair and sustainable trade. Our mission is to produce and sell high-quality cocoa while respecting the principles of environmental sustainability, social justice and transparency. We offer 32 references that are 100% organic and fair trade products to professionals.



33 YEARS
OF EXPERIENCE

Working alongside our partner growers to defend organic and ethical chocolate.



DARK COUVERTURE CHOCOLATES

11 REFERENCES

1 NEW

8 PURE ORIGINS

3 BLENDS

DARK 80%

COUVERTURE CHOCOLATE LA PEPA DE ORO

ORIGIN OF COCOA

ECUADOR



5 kg

25 kg

42,5

80

0/0

0/0

Fat

Cocoa

INGREDIENTS

- cocoa mass Ecuador⁽¹⁾,
- cane sugar Brazil⁽¹⁾.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

WITHOUT lecithins
vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETY : NACIONAL



APPLICATIONS

FLUIDITY:

COATING

chocolate sweets, biscuits

● ○ ○

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ○ ○

MOULDING

bars, chocolate decorations

● ○ ○

INGREDIENT

ganaches, mousses, creams

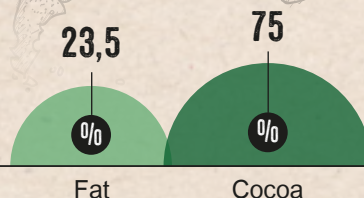
● ● ●

DARK 75%

COUVERTURE CHOCOLATE TCHILOLI INTENSE

ORIGIN OF COCOA

SAO TOME



5 kg

25 kg

INGREDIENTS

- cocoa mass Sao Tome⁽¹⁾,
- cane sugar Brazil⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITHOUT lecithins
vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETY: AMELONADO



APPLICATIONS

FLUIDITY:

COATING

chocolate sweets, biscuits

● ● ○

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ○ ○

MOULDING

bars, chocolate decorations

● ● ○

INGREDIENT

ganaches, mousses, creams

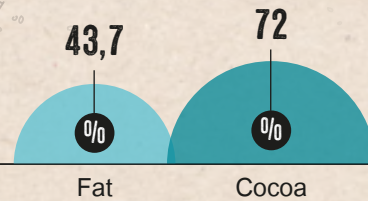
● ● ●

DARK 72%

COUVERTURE CHOCOLATE ARROYUNA

ORIGIN OF COCOA

DOMINICAN REP. 



5 kg

25 kg

INGREDIENTS

- cocoa mass Dominican Republic⁽¹⁾,
- cane sugar Paraguay⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾,
- vanilla extract Madagascar⁽¹⁾.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITHOUT lecithins



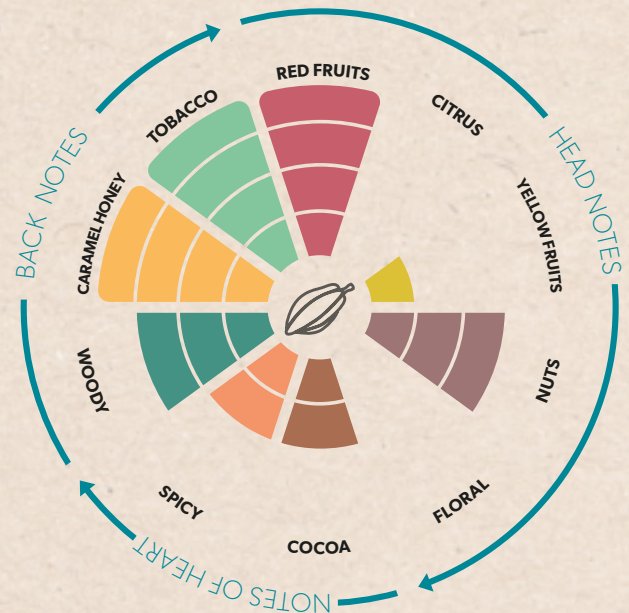
SHELF LIFE: 24 months



FairTrade ingredient, certified by FLO-CERT. According to FloCERT standards, this reference can only be sold under FLO certification to customers FLO certified upon request.

AROMATIC PROFILE

COCOA VARIETY: TRINITARIO



APPLICATIONS

FLUIDITY: 

COATING

chocolate sweets, biscuits

● ● ○

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ● ○

MOULDING

bars, chocolate decorations

● ● ●

INGREDIENT

ganaches, mousses, creams

● ● ●

DARK 72%

COUVERTURE CHOCOLATE RIO ARRIBA

ORIGIN OF COCOA

ECUADOR



5 kg

43,8

0%

Fat

72

0%

Cocoa

INGREDIENTS

- cocoa mass Ecuador^{*(1)},
- cane sugar Brazil^{*(1)},
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome^{*(1)(2)}.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITHOUT lecithins
vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETY : NACIONAL



APPLICATIONS

FLUIDITY:

COATING

chocolate sweets, biscuits

● ● ○

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ● ○

MOULDING

bars, chocolate decorations

● ● ●

INGREDIENT

ganaches, mousses, creams

● ● ●

DARK 70%

COUVERTURE CHOCOLATE RIO ARRIBA

ORIGIN OF COCOA

ECUADOR 



25 kg

41,9

70

%

%

Fat

Cocoa



INGREDIENTS

- cocoa mass Ecuador⁽¹⁾,
- cane sugar Brazil⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾,
- emulsifier: sunflower lecithins^{*},
- vanilla extract Madagascar⁽¹⁾.

May contain milk and nuts.

^{*}Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITH lecithins
vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETY : NACIONAL



APPLICATIONS

FLUIDITY: 

COATING

chocolate sweets, biscuits

• • •

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

• • •

MOULDING

bars, chocolate decorations

• • •

INGREDIENT

ganaches, mousses, creams

• • •

DARK 66%

COUVERTURE CHOCOLATE TCHILOLI

ORIGIN OF COCOA

SAO TOME



40,9

%

Fat

66

%

Cocoa



5 kg

25 kg

INGREDIENTS

- cocoa mass Sao Tome⁽¹⁾,
- cane sugar Brazil⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾,
- emulsifier: sunflower lecithins^{*},
- vanilla extract Madagascar⁽¹⁾.

May contain milk and nuts.

^{*}Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

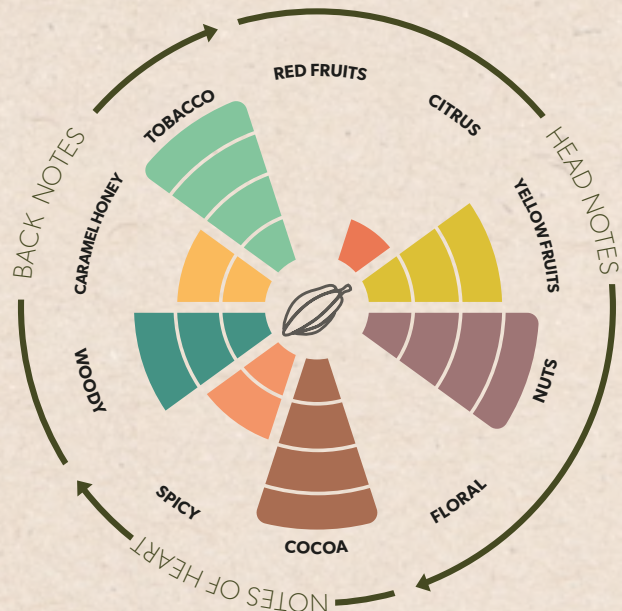
WITH lecithins
vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETY: AMELONADO



APPLICATIONS

FLUIDITY:

COATING

chocolate sweets, biscuits

● ● ●

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ● ●

MOULDING

bars, chocolate decorations

● ● ●

INGREDIENT

ganaches, mousses, creams

● ● ●

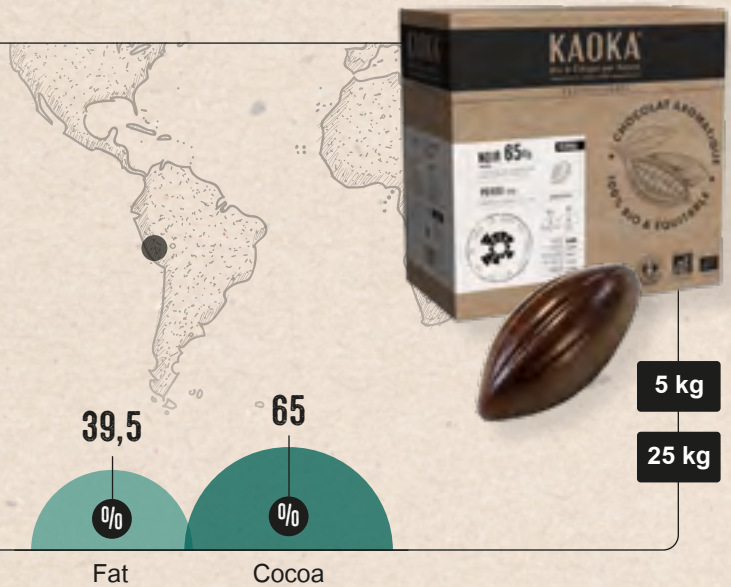
NEW

DARK 65%

COUVERTURE CHOCOLATE UCAYALA

ORIGIN OF COCOA

PERU 



INGREDIENTS

- cocoa mass Peru⁽¹⁾,
- cane sugar Brazil⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾,
- emulsifier: sunflower lecithins*.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITHOUT vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETY: TRINITARIO



APPLICATIONS

FLUIDITY: 

COATING

chocolate sweets, biscuits

● ● ●

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ● ○

MOULDING

bars, chocolate decorations

● ● ●

INGREDIENT

ganaches, mousses, creams

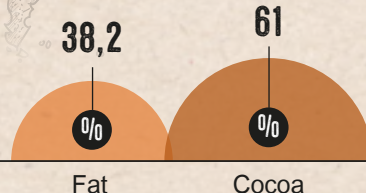
● ● ●

DARK 61%

COUVERTURE CHOCOLATE AMELANDRO

ORIGINS OF COCOA

BLEND



INGREDIENTS

- cocoa mass Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome^{*(1)(2)},
- cane sugar Brazil⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome^{*(1)(2)},
- emulsifier: sunflower lecithins^{*}.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

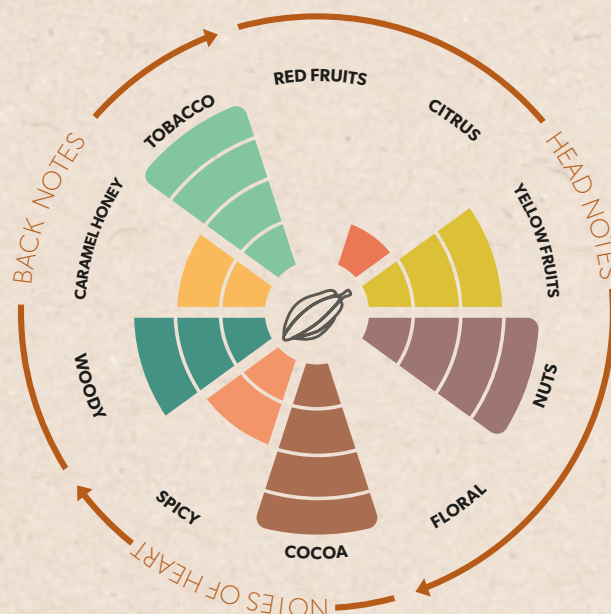
WITHOUT vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETIES: NACIONAL, AMELONADO, TRINITARIO



APPLICATIONS

FLUIDITY:

COATING

chocolate sweets, biscuits



HOLLOW MOULDING

easter eggs, christmas chocolate figurines



MOULDING

bars, chocolate decorations



INGREDIENT

ganaches, mousses, creams

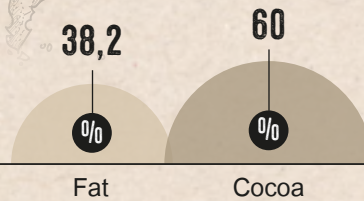


NEW

DARK 60%

COUVERTURE CHOCOLATE CHIPS (NOT MOULDED)

ORIGINS OF COCOA
BLEND



5 kg

25 kg

INGREDIENTS

- cocoa mass Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾,
- cane sugar Brazil⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITHOUT lecithins
vanilla

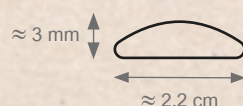
SHELF LIFE: 24 months



SIZE

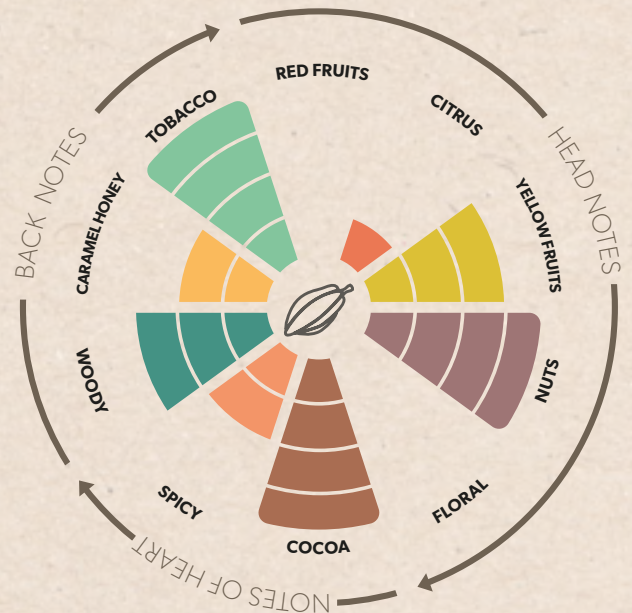
Diameter ≈ 2,2 cm

Unit weight ≈ 1,2 g



AROMATIC PROFILE

COCOA VARIETIES: NACIONAL, AMELONADO, TRINITARIO



APPLICATIONS

FLUIDITY:

COATING

chocolate sweets, biscuits

● ● ○

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ○ ○

MOULDING

bars, chocolate decorations

● ● ○

INGREDIENT

ganaches, mousses, creams

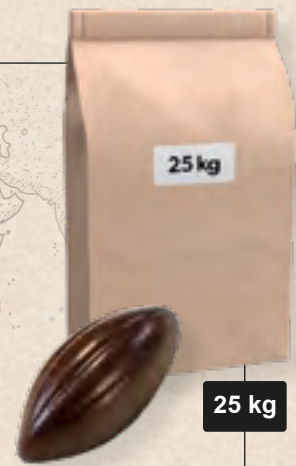
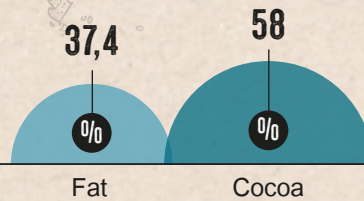
● ● ●

DARK 58%

COUVERTURE CHOCOLATE AMBROYA

ORIGIN OF COCOA

DOMINICAN REP.



INGREDIENTS

- cocoa mass Dominican Republic⁽¹⁾,
- cane sugar Paraguay⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾,
- vanilla extract Madagascar⁽¹⁾.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITHOUT lecithins



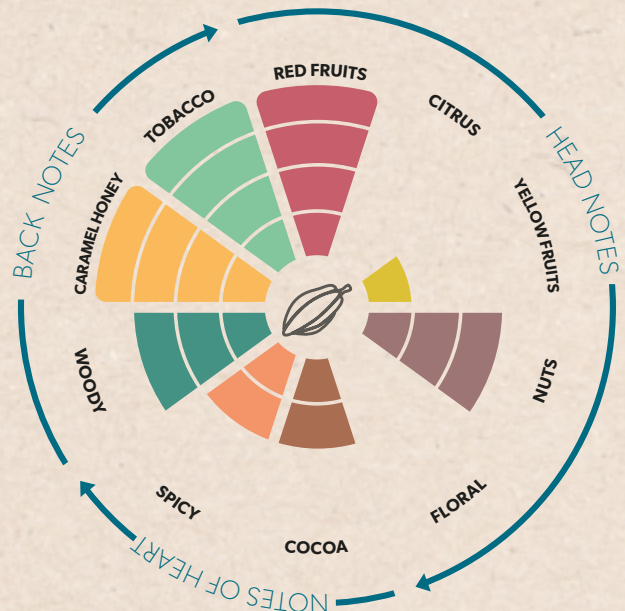
SHELF LIFE: 24 months



FairTrade ingredient, certified by FLO-CERT. According to FloCERT standards, this reference can only be sold under FLO certification to customers FLO certified upon request.

AROMATIC PROFILE

COCOA VARIETY: *TRINITARIO*



APPLICATIONS

FLUIDITY: 

COATING

chocolate sweets, biscuits

● ● ○

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ● ○

MOULDING

bars, chocolate decorations

● ● ○

INGREDIENT

ganaches, mousses, creams

● ● ●

DARK 58%

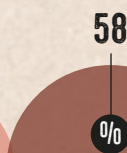
COUVERTURE CHOCOLATE ANTHIKAO

ORIGINS OF COCOA

BLEND



Fat



Cocoa



5 kg

25 kg

INGREDIENTS

- cocoa mass Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome ⁽¹⁾⁽²⁾,
- cane sugar Brazil ⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome ⁽¹⁾⁽²⁾.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾ Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾ The proportion of our origins may vary, depending on the harvest.

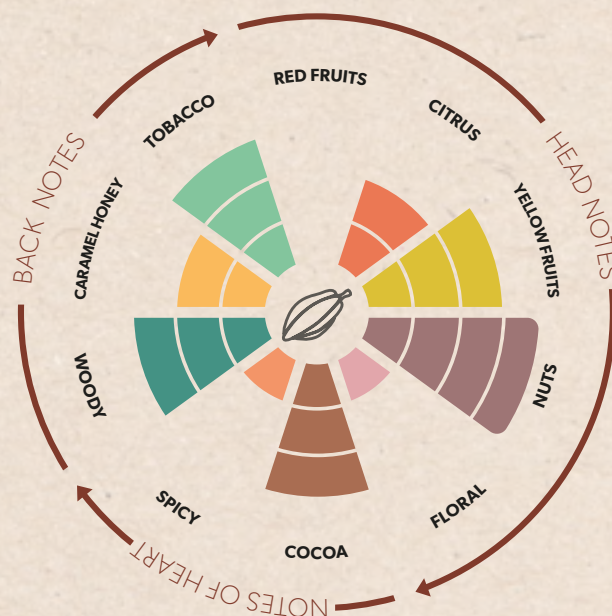
WITHOUT lecithins
vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETIES: NACIONAL, AMELONADO, TRINITARIO



APPLICATIONS

FLUIDITY:

COATING

chocolate sweets, biscuits

● ● ○

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ● ○

MOULDING

bars, chocolate decorations

● ● ○

INGREDIENT

ganaches, mousses, creams

● ● ●



MILK COUVERTURE CHOCOLATES AND WHITE CHOCOLATE

4 REFERENCES

1 NEW

2 PURE ORIGINS

2 BLENDS

NEW

MILK 38%

COUVERTURE CHOCOLATE CHIPS (NOT MOULDED)

ORIGIN OF COCOA

SAO TOME



10 kg

38,7

%

Fat

38

%

Cocoa

INGREDIENTS

- cane sugar Brazil⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾,
- **whole French milk powder 19%**,
- cocoa mass Sao Tome⁽¹⁾.

May contain nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITHOUT lecithins
vanilla

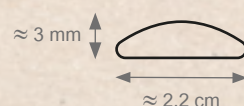
SHELF LIFE: 24 months



SIZE

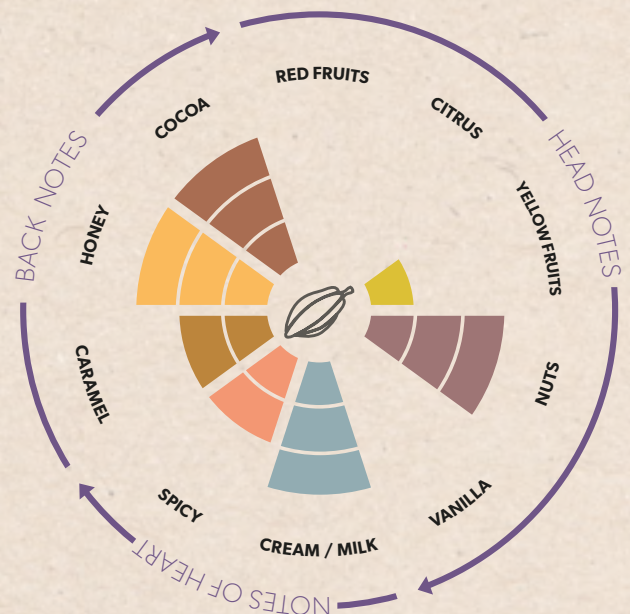
Diameter ≈ 2,2 cm

Unit weight ≈ 1,2 g



AROMATIC PROFILE

COCOA VARIETY: AMELONADO



APPLICATIONS

FLUIDITY:

COATING

chocolate sweets, biscuits

● ● ●

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ● ○

MOULDING

bars, chocolate decorations

● ● ●

INGREDIENT

ganaches, mousses, creams

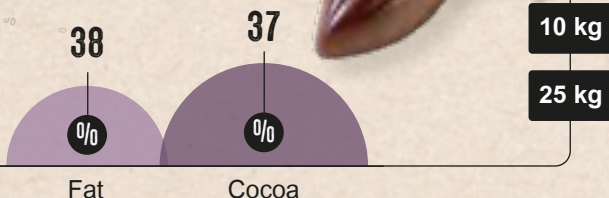
● ● ○

MILK 37%

COUVERTURE CHOCOLATE MIKOLO

ORIGIN OF COCOA

DOMINICAN REP.



INGREDIENTS

- cane sugar Paraguay⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾,
- **whole French milk powder 21,6%**,
- cocoa mass Dominican Republic⁽¹⁾,
- emulsifier: sunflower lecithins*,
- vanilla extract Madagascar⁽¹⁾.

May contain nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITH lecithins
vanilla

SHELF LIFE: 24 months



FairTrade ingredient, certified by FLO-CERT. According to FloCERT standards, this reference can only be sold under FLO certification to customers FLO certified upon request.

AROMATIC PROFILE

COCOA VARIETY: TRINITARIO



APPLICATIONS

FLUIDITY:

COATING

chocolate sweets, biscuits

● ● ●

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ● ●

MOULDING

bars, chocolate decorations

● ● ○

INGREDIENT

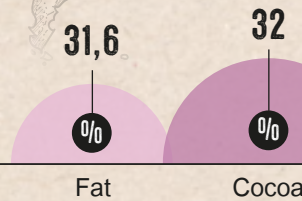
ganaches, mousses, creams

● ● ○

MILK 32%

COUVERTURE CHOCOLATE MIKOLO

ORIGINS OF COCOA BLEND



INGREDIENTS

- cane sugar Brazil⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome^{*(1)(2)},
- **whole French milk powder 18,6%** *
- cocoa mass Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome^{*(1)(2)},
- emulsifier: sunflower lecithins *
- vanilla extract Madagascar^{*(1)}.

May contain nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITH lecithins
vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETIES: NACIONAL, AMELONADO, TRINITARIO



APPLICATIONS

FLUIDITY:

COATING

chocolate sweets, biscuits

● ● ●

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ● ○

MOULDING

bars, chocolate decorations

● ● ○

INGREDIENT

ganaches, mousses, creams

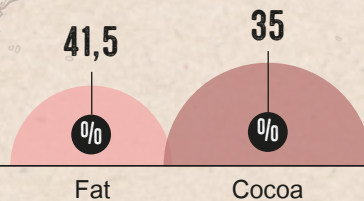
● ● ○

WHITE 35%

CHOCOLATE ANKHA

ORIGINS OF COCOA

BLEND



5 kg

25 kg

INGREDIENTS

- cane sugar Brazil⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾,
- **whole French milk powder 21,4%**,
- emulsifier: sunflower lecithins^{*},
- vanilla extract Madagascar⁽¹⁾.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITH lecithins
vanilla

SHELF LIFE: 18 months



AROMATIC PROFILE

COCOA VARIETIES: NACIONAL, AMELONADO, TRINITARIO



APPLICATIONS

FLUIDITY:

COATING

chocolate sweets, biscuits

● ● ○

HOLLOW MOULDING

easter eggs, christmas chocolate figurines

● ● ○

MOULDING

bars, chocolate decorations

● ● ○

INGREDIENT

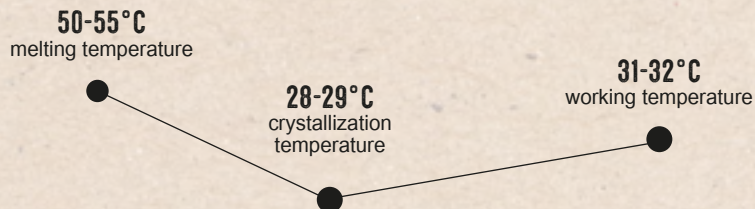
ganaches, mousses, creams

● ● ○

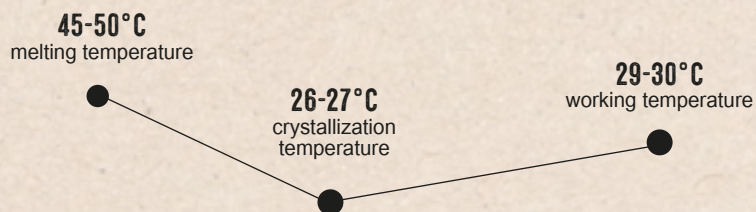
TEMPERING CURVES

The chocolate tempering curves are a theoretical reference point, indeed practice depends greatly on your working environment (temperature, humidity, etc.).

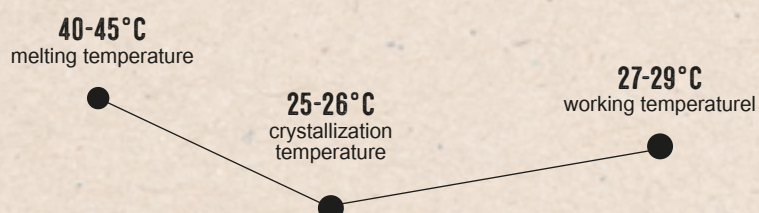
DARK CHOCOLATE



MILK CHOCOLATE



WHITE CHOCOLATE



COUVERTURE CHOCOLATE SIZE



Unit weight $\approx 2,2 \text{ g}^*$

* weight varies according to the colour and density of each chocolate

Length $\approx 29 \text{ mm}$ | Width $\approx 14 \text{ mm}$ | Thickness $\approx 9,7 \text{ mm}$



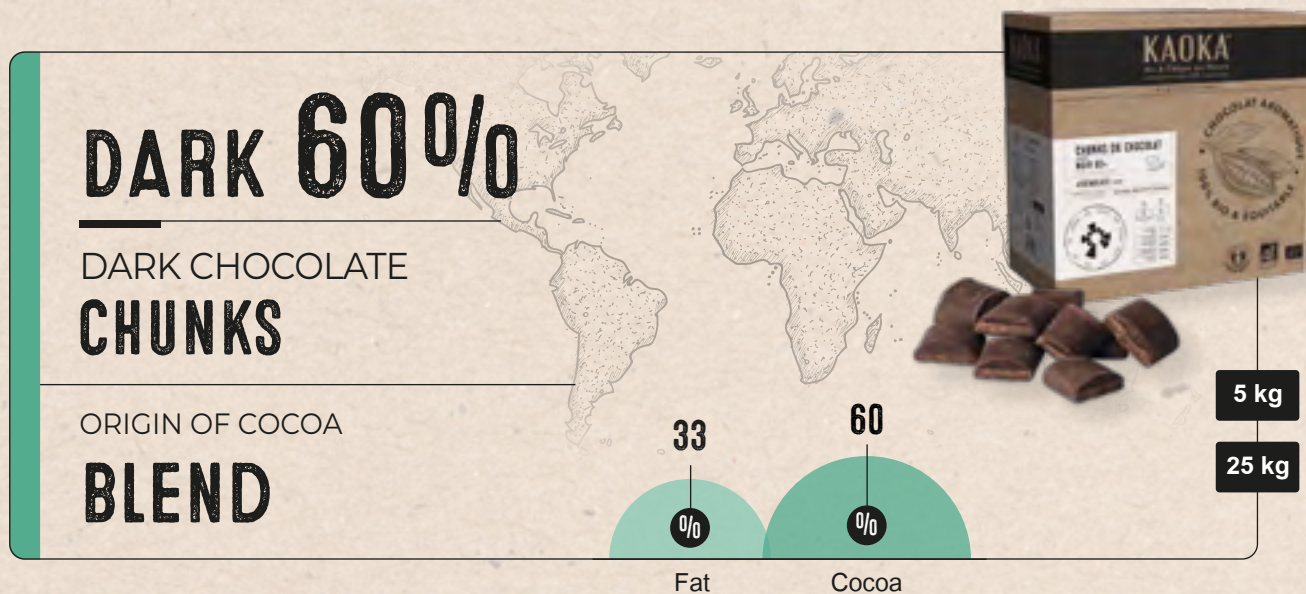
CHUNKS, DROPS, BAKER'S STICKS

5 REFERENCES

1 NEW

1 PURE ORIGIN

4 BLENDS



INGREDIENTS

- cocoa mass Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome^{*(1)(2)},
- cane sugar Brazil⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome^{*(1)(2)}.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITHOUT lecithins
vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

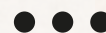
COCOA VARIETIES: NACIONAL, AMELONADO, TRINITARIO



APPLICATIONS

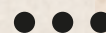
BISCUIT MAKING

cookies, biscuits, mueslis



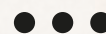
PASTRY & VIENNESE PASTRIES

panettones, muffins, brioches, rolls



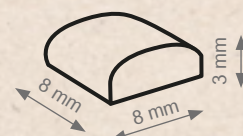
ICE CREAM

ice creams



SIZE

Length ≈ 8 mm – Width ≈ 8 mm
Height ≈ 3 mm

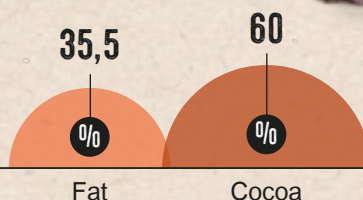


DARK 60%

DARK CHOCOLATE DROPS

ORIGINS OF COCOA

BLEND



5 kg

25 kg

INGREDIENTS

- cocoa mass Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾,
- cane sugar Brazil⁽¹⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITHOUT lecithins
vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETIES: NACIONAL, AMELONADO, TRINITARIO



APPLICATIONS

BISCUIT MAKING

cookies, biscuits, mueslis



PASTRY & VIENNESE PASTRIES

muffins, cupcakes, swiss bread, brioches



ICE CREAM

ice creams

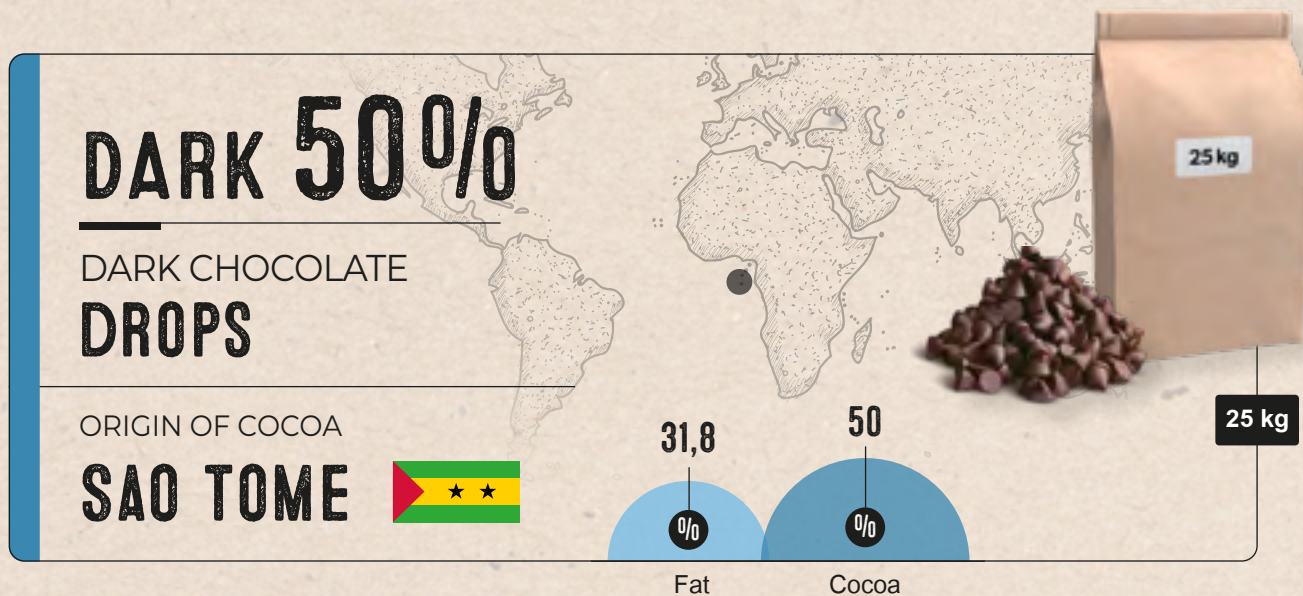


SIZE

12 000 pieces / kg

Diameter ≈ 5 mm





INGREDIENTS

- cane sugar Paraguay^{*(1)},
- cocoa mass Sao Tome^{*(1)},
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome^{*(1)(2)}.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

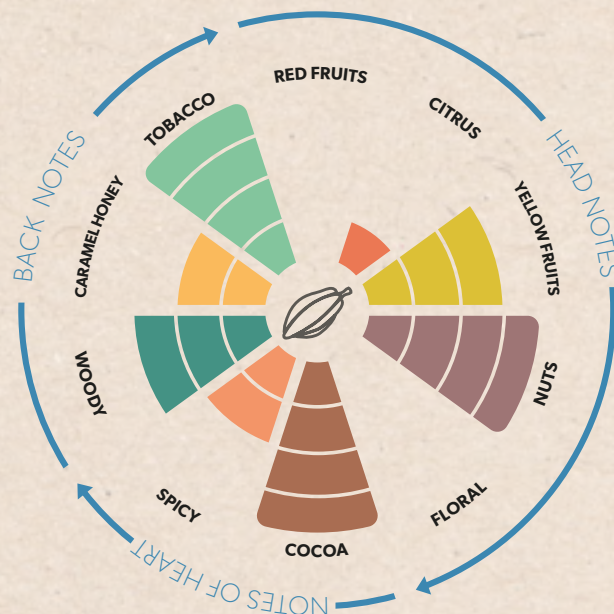
WITHOUT lecithins
vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETY: AMELONADO



APPLICATIONS

BISCUIT MAKING

cookies, biscuits, mueslis



PASTRY & VIENNESE PASTRIES

muffins, cupcakes, swiss bread, brioches



ICE CREAM

ice creams



SIZE

15 000 pieces / kg

Diameter ≈ 3 mm

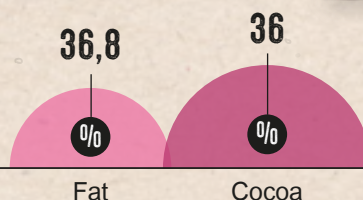


MILK 36%

MILK CHOCOLATE DROPS

ORIGINS OF COCOA

BLEND



5 kg

INGREDIENTS

- cane sugar Brazil⁽¹⁾,
- whole French milk powder 25%,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾,
- cocoa mass Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾.

May contain nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

WITHOUT lecithins
vanilla

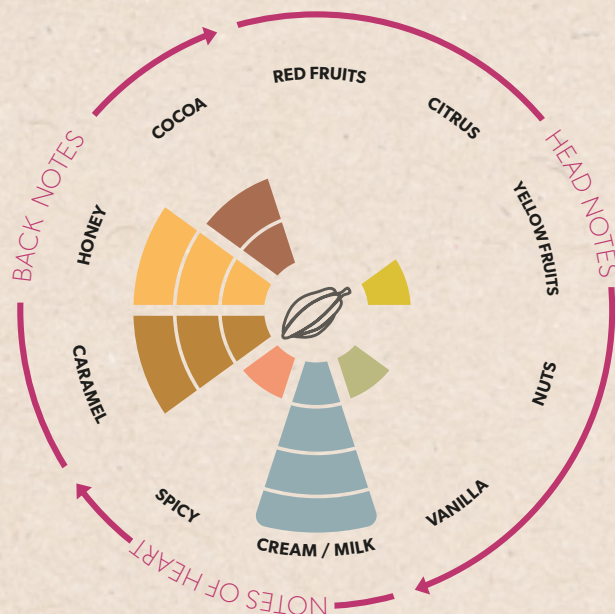


SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETIES: NACIONAL, AMELONADO, TRINITARIO



APPLICATIONS

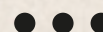
BISCUIT MAKING

cookies, biscuits, mueslis



PASTRY & VIENNESE PASTRIES

muffins, cupcakes, swiss bread, brioches



ICE CREAM

ice creams



SIZE

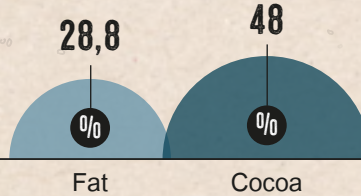
7 500 pieces / kg
Diameter ≈ 8 mm



DARK 48%

DARK CHOCOLATE BAKER'S STICKS

ORIGINS OF COCOA
BLEND



1,6 kg

24 kg

INGREDIENTS

- cane sugar Brazil⁽¹⁾,
- cocoa mass Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾,
- cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome⁽¹⁾⁽²⁾.

May contain milk and nuts.

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

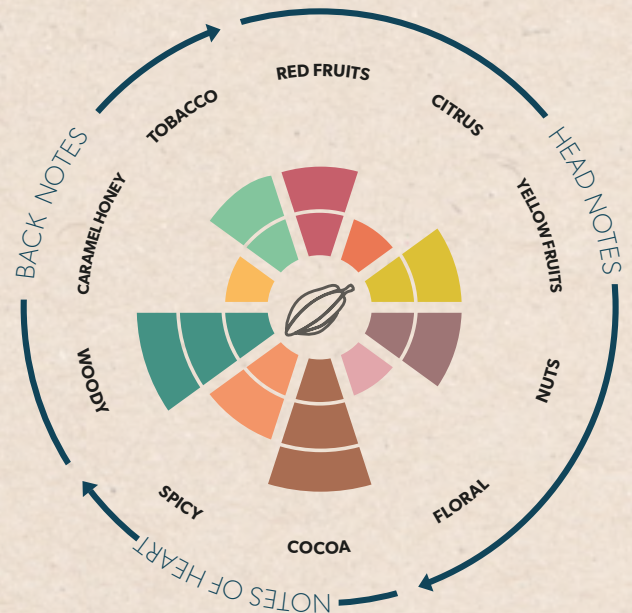
WITHOUT lecithins
vanilla

SHELF LIFE: 24 months



AROMATIC PROFILE

COCOA VARIETIES: NACIONAL, AMELONADO, TRINITARIO



APPLICATIONS

VIENNESE PASTRIES

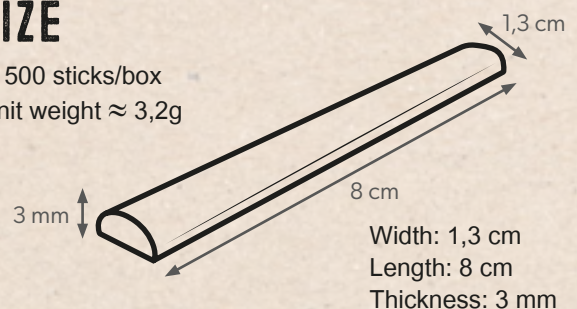
Chocolate bread, chokolatines,
brioches and more.



SIZE

≈ 500 sticks/box

Unit weight ≈ 3,2g



A close-up photograph of a cacao tree trunk. The bark is dark, textured, and covered in patches of green moss. Several bright red cacao flowers are visible, some in bloom and others as developing pods. The background is a soft-focus green, suggesting a lush forest environment.

**MAKE A DIFFERENCE
BY CHOOSING
KAOKA CHOCOLATES.**

**COMBINE EXCELLENCE AND
ETHICAL RESPONSIBILITY
IN YOUR CHOCOLATE
CREATIONS**



COCOA POWDERS

2 REFERENCES

ALKALIZED

NATURAL

10-12%

ALKALIZED OR NATURAL POWDER LOW-FAT COCOA

ORIGIN OF COCOA

PERU AND/OR SAO TOME



INGREDIENTS

- cocoa powder Peru and/or Sao Tome^{*(1)(2)},
- acidity regulator: potassium carbonate (for the alkalized version. The natural version has no acidity regulator).

COCOA VARIETIES: AMELONADO / TRINITARIO

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

APPLICATIONS

BISCUIT MAKING

cookies, biscuits



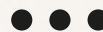
PASTRY & VIENNESE PASTRIES

cakes, sponge cakes, truffles, muffins, rolls



ICE CREAM & DAIRY PRODUCTS

ice creams, yoghurts, dairy specialities



alkalized powder
OR
natural powder



SHELF LIFE: 24 months

FairTrade ingredient, certified by FLO-CERT. According to FloCert standards, this reference can only be sold under FLO certification to customers FLO certified upon request.



20-22%

ALKALIZED OR NATURAL POWDER COCOA POWDER

ORIGIN OF COCOA

PERU AND/OR **SAO TOME**

20-22

%

Fat

25 kg

5 kg

25 kg

INGREDIENTS

- cocoa powder Peru and/or Sao Tome^{*(1)(2)},
- acidity regulator: potassium carbonate (for the alkalized version. The natural version has no acidity regulator).

COCOA VARIETIES: AMELONADO / TRINITARIO

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

alkalized powder
OR
natural powder



SHELF LIFE: 24 months

APPLICATIONS

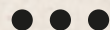
BISCUIT MAKING

cookies, biscuits



PASTRY & VIENNESE PASTRIES

cakes, sponge cakes, truffles, muffins, rolls



ICE CREAM & DAIRY PRODUCTS

ice creams, yoghurts, dairy specialities



FairTrade ingredient, certified by FLO-CERT. According to FloCert standards, this reference can only be sold under FLO certification to customers FLO certified upon request.



A top-down view of a rectangular box filled with various chocolate pieces. The chocolates include dark squares with gold leaf patterns, a square with a red dot, a square with a white swirl, and several milk chocolate squares. The box is surrounded by loose cocoa beans and large green leaves with natural holes, creating a rustic and organic aesthetic.

COCOA BUTTER AND MASS

5 REFERENCES

1 COCOA BUTTER

4 COCOA MASSES

COCOA BUTTER

BLOCK OF COCOA BUTTER

100% COCOA

ORIGINS OF COCOA

BLEND



25 kg

100

0%

Cocoa butter

INGREDIENTS

- Deodorised cocoa butter Ecuador and/or Peru and/or Dominican Republic and/or Sao Tome^{*(1)(2)}.

COCOA VARIETIES: NACIONAL, AMELONADO, TRINITARIO

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.

⁽²⁾The proportion of our origins may vary, depending on the harvest.

APPLICATIONS

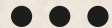
CHOCOLATE

manufacture of chocolates, spreads



PASTRY

desserts, cakes, sponge cakes, truffles



FairTrade ingredient, certified by FLO-CERT. According to FloCert standards, this reference can only be sold under FLO certification to customers FLO certified upon request.



SHELF LIFE: 12 months



COCOA MASSES

FLAKES

ORIGINS OF COCOA

ECUADOR OR **PERU**

OR **SAO TOME** OR **DOMINICAN REP.**



INGREDIENTS

- Cocoa mass **Peru** or **Sao Tome** or **Ecuador** or **Dominican Republic**⁽¹⁾.

COCOA VARIETIES: ACCORDING TO THE CHOSEN ORIGIN

*Organic ingredients.

⁽¹⁾Fair trade ingredients certified FFL with guaranteed physical traceability.



CERTIFICATIONS:
ORGANIC, FFL, FLO

(excluding Ecuador, not FLO certified)

SHELF LIFE: 12 months

APPLICATIONS

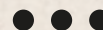
CHOCOLATE

create your own chocolate recipes



PASTRY

cakes, entremets

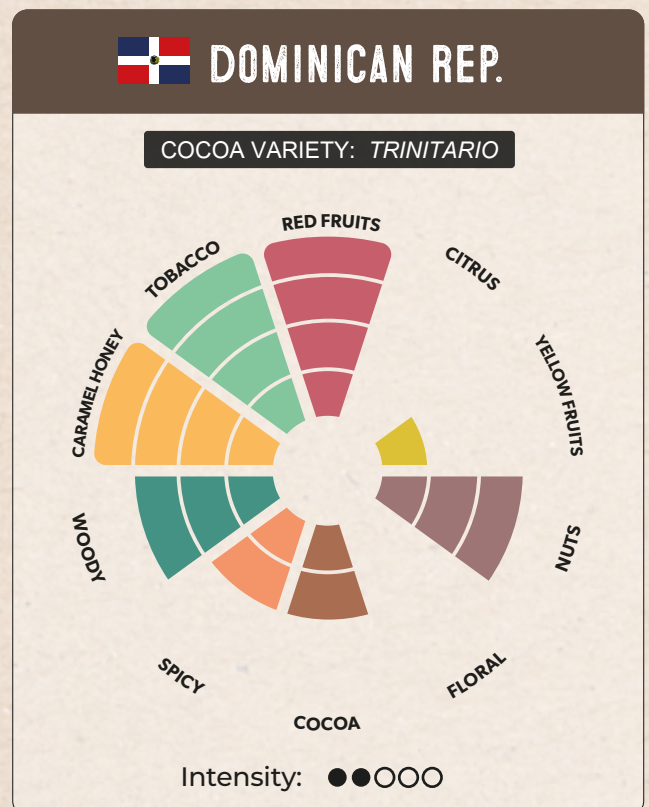
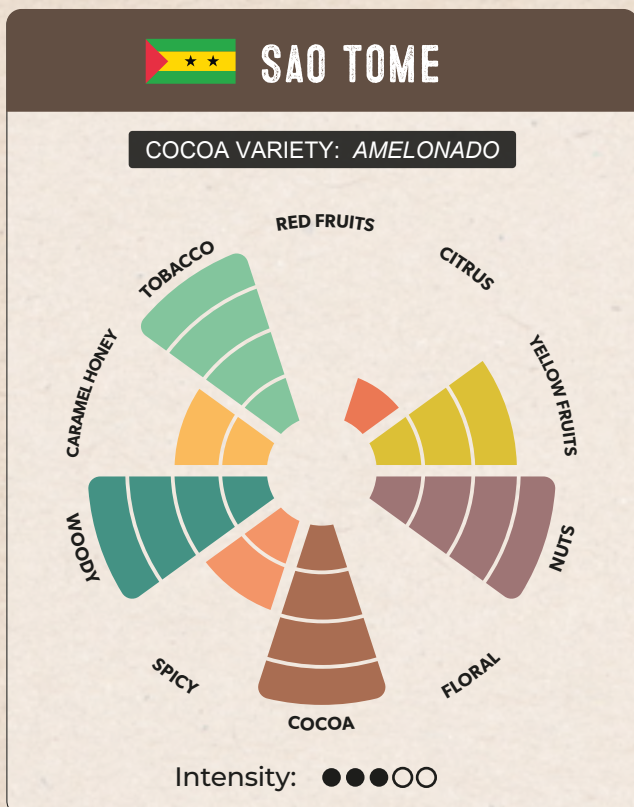
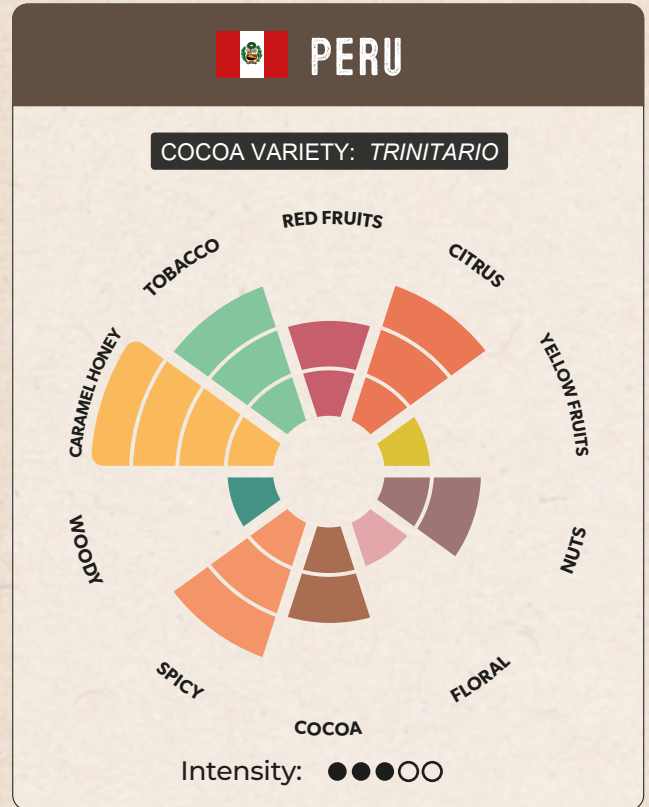
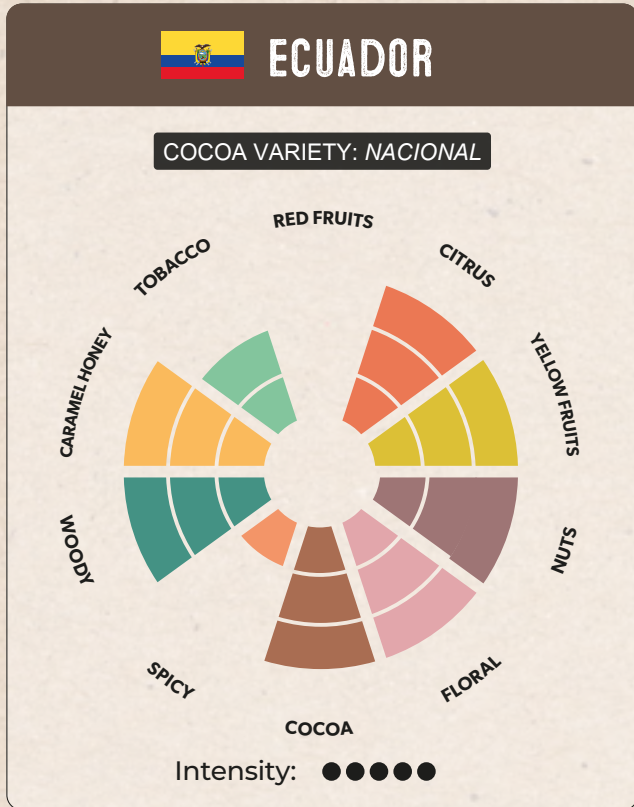


FairTrade ingredient, certified by FLO-CERT. According to FloCERT standards, this reference can only be sold under FLO certification to customers FLO certified upon request.



4 COCOA GROWING REGIONS

4 AROMATIC PROFILES



CERTIFICATIONS

Our cocoa programs are certified organic and fair trade by third-party and independent organizations. These certifications provide a guarantee for consumers and professionals. While they allow us to rely on a standard, at Kaoka, we take our commitments even further on the ground. More information at www.kaoka.fr



ORGANIC FARMING

100% ORGANIC

Kaoka products are certified Organic Agriculture Europe by Ecocert, which guarantees agricultural methods that are respectful of the environment, from the conservation of soil fertility to the maintenance of biodiversity, through to labelling for consumers. In France, the AB logo and the European organic logo both guarantee that the product complies with European organic regulations.



BIO ED CERTIFICATION

CSR APPROACH CERTIFIED BIOED BY ECOCERT

Kaoka has been awarded the BioEntrepriseDurable label. This 100% independent label defends a sustainable food model: + fair, + transparent, + ecological. It is awarded on the basis of specifications derived from ISO 26 000, the international benchmark for CSR.

FAIR TRADE



BIOPARTENAIRE® AND FAIR FOR LIFE LABELS

Since 1993, Kaoka has been working to ensure that growing cocoa is a genuine path to economic development for its growers partners: a better income thanks to a fair price and technical support to help them produce more while respecting the environment. Kaoka products and cocoa programs are certified Fair for Life by Ecocert, in line with BIOPARTENAIRE® requirements.

BIOPARTENAIRE® is the label of reference for responsible organic produce.

A BIOPARTENAIRE® labelled product contains at least 50% of ingredients from Biopartnerships. Biopartnerships are chains of reciprocal and fair commitments between Biopartners in France and around the world. Among the strong commitments of the BIOPARTENAIRE® label are the guarantee of a multi-year contract, the assurance of a fair income for growers and an ongoing dialogue based on solidarity between partners.



FLOCERT CERTIFICATION

Some Kaoka products are certified Fairtrade by FLOCERT.



KAOKA PRODUCTS

ARE CERTIFIED ORGANIC

AND LABELLED FAIR TRADE

BY INDEPENDENT THIRD-PARTY

ORGANIZATIONS.

AT KAOKA,

WE TAKE

OUR COMMITMENTS

EVEN FURTHER

ON THE GROUND.

OUR CSR COMMITMENTS



Through our CSR policy, we are formalising an approach that has been driving us for nearly 30 years. At Kaoka, we have always been committed to organic and ethical chocolate.

Because we believe that these two criteria are inseparable, **we have built a model of integrated cocoa programs whose strength has been proven in the context of the international health crisis and in the face of the current upheaval in the cocoa sector.** Today, reconciling organic and ethical practices raises new challenges: those related to climate change and the resulting environmental transformations.

CREATE

THE BEST ORGANIC AND FAIR TRADE AROMATIC CHOCOLATE



Selecting exceptional homelands and safeguarding traditional and aromatic varieties of cocoa in a permanent quest for taste and excellence.



Mastering and perfecting the art of enhancing cocoa beans to offer the most authentic flavour of chocolate.

Offering 100% of products with organic and fair trade certification, while meeting our customers' expectations.

&

Identifying and improving the entire life cycle of our products.

65 varieties of aromatic cocoa have been selected by Kaoka and its partner growers since 2010

100% of Kaoka cocoa is fermented and dried according to a precise and rigorous protocol.



Kaoka chocolates are all made in France.



Guy Deberdt, CEO of Kaoka, and Sébastien Balmisse, Director of Cocoa and Sustainable Development at Kaoka, visit a producer's parcel in São Tomé.

BUILD

THE FUTURE OF THE COCOA SECTOR WITH GROWERS



Building a model of integrated cocoa programs based on production that respects Nature and people.

Kaoka is involved with approximately **6000** families, with whom we have drawn up objectives, as well as identifying their needs and introducing practical initiatives.



Contracting long-term partnerships with growers in a spirit of co-development and interdependence, meaning that we can grow together.

More than **20 ANS** of partnership in cocoa programs in Ecuador and São Tomé.



Promoting regenerative agriculture to sustain cocoa production and the profession of growers faced with the challenges of climate change.

1,500 HA of plantations renovated since 2010.



A team of CECAO employees in Ecuador.



CO-CONSTRUCT

A COMMON FUTURE WITH ALL OUR PARTNERS



Strengthening our healthy, transparent and sustainable relationships with all our partners, whether growers, organic store customers, distributors, manufacturers or artisans.



Advocating and innovating for a high standard of responsible organic culture.

1,987 quality controls throughout the production chain.



Ensuring the best working conditions for our team, so that it is united, fulfilled and invested.

COUVERTURE CHOCOLATES

APPLICATIONS ⁽⁴⁾											
PAGE		ORIGIN	NAME	CERTIFICATIONS	WITH / WITHOUT LECITHINS	FLUIDITY	COATING	HOLLOW MOULDING	MOULDING	INGREDIENT	PACKAGING
11	Dark 80%	Ecuador	La Pepa de Oro	ORGANIC, FFL	without lecithins	■	●	●	●	● ● ●	25 kg 5 kg
12	Dark 75%	Sao Tome	Tchiloli Intense	ORGANIC, FFL	without lecithins	■ ■	● ●	●	● ●	● ● ●	25 kg 5 kg
13	Dark 72%	Dominican Republic	Arroyuna	ORGANIC, FFL, FLO ⁽³⁾	without lecithins	■ ■	● ●	● ●	● ● ●	● ● ●	25 kg 5 kg
14	Dark 72%	Ecuador	Rio Arriba · 72	ORGANIC, FFL	without lecithins	■ ■	● ●	● ●	● ● ●	● ● ●	- 5 kg
15	Dark 70%	Ecuador	Rio Arriba · 70	ORGANIC, FFL	👉	■ ■ ■	● ● ●	● ● ●	● ● ●	● ● ●	25 kg -
16	Dark 66%	Sao Tome	Tchiloli	ORGANIC, FFL	👉	■ ■ ■	● ● ●	● ● ●	● ● ●	● ● ●	25 kg 5 kg
NEW	17	Dark 65%	Peru	Ucayala	ORGANIC, FFL	👉	■ ■ ■	● ● ●	● ●	● ● ●	25 kg 5 kg
18	Dark 61%	Blend ⁽²⁾	Amelandro	ORGANIC, FFL	👉	■ ■ ■	● ● ●	● ●	● ●	● ● ●	25 kg 5 kg
NEW	19	Dark 60%	Blend ⁽²⁾	-	ORGANIC, FFL	without lecithins	■ ■	● ●	●	● ● ●	25 kg 5 kg
20	Dark 58%	Dominican Republic	Ambroya	ORGANIC, FFL, FLO ⁽³⁾	without lecithins	■ ■	● ●	● ●	● ●	● ● ●	25 kg -
21	Dark 58%	Blend ⁽²⁾	Anthikao	ORGANIC, FFL	without lecithins	■ ■	● ●	● ●	● ●	● ● ●	25 kg 5 kg
NEW	23	Milk 38% ⁽¹⁾	Sao Tome	-	ORGANIC, FFL	without lecithins	■ ■ ■	● ● ●	● ●	● ● ●	10 kg -
24	Milk 37% ⁽¹⁾	Dominican Republic	Mikolo · 37	ORGANIC, FFL, FLO ⁽³⁾	👉	■ ■ ■	● ● ●	● ● ●	● ●	● ●	25 kg 10 kg
25	Milk 32% ⁽¹⁾	Blend ⁽²⁾	Mikolo · 32	ORGANIC, FFL	👉	■ ■	● ● ●	● ●	● ●	● ●	25 kg -
26	White 35% ⁽¹⁾	Blend ⁽²⁾	Ankha	ORGANIC, FFL	👉	■ ■	● ●	● ●	● ●	● ●	25 kg 5 kg

⁽¹⁾ = French Milk

⁽²⁾ = From our partner cooperatives in Ecuador and/or Peru and/or São Tome and/or the Dominican Republic. The proportion of our origins may vary, depending on the harvest.

⁽³⁾ = FAIRTRADE product certified by FLOCERT. According to FloCERT standards, this reference can only be sold under FLO certification to customers FLO certified upon request.

⁽⁴⁾ = These suggested applications depend on your working environment and your equipment.

The information in this catalogue is subject to change.
Please refer to the technical data sheets for each product.

Palletising:
- Chocolates 5kg: 690kg
- Chocolates 10kg: 700kg
- Chocolates 25kg: 750kg

CHUNKS, DROPS AND STICKS

PAGE		ORIGIN	SIZE	CERTIFICATIONS	WITH / WITHOUT LECITHINS	APPLICATIONS	PACKAGING
29	Dark Chunks 60%	Blend ⁽²⁾	L ≈8mm - l ≈8 mm h ≈3 mm	ORGANIC, FFL	without lecithins	Biscuits - Bakery - Pastry - Ice cream	 
30	Dark Drops 60%	Blend ⁽²⁾	12 000 pièces/kilo	ORGANIC, FFL	without lecithins		 
31	Dark Drops 50%	Sao Tome	15 000 pieces/kilo	ORGANIC, FFL, FLO ⁽³⁾	without lecithins		 -
32	Milk Drops 36% ⁽¹⁾	Blend ⁽²⁾	7 500 pieces/kilo	ORGANIC, FFL	without lecithins		- 
33	Dark Chocolate Sticks 48%	Blend ⁽²⁾	500 sticks/boîte	ORGANIC, FFL	without lecithins	Bakery - Viennese pastries	 

COCOA POWDERS, BUTTER AND MASS

PAGE		ORIGIN	TYPE	CERTIFICATIONS	APPLICATIONS	PACKAGING
36	Low Fat Cocoa ⁽⁵⁾ 10-12%	Peru and / or Sao Tome	alcalized/natural	ORGANIC, FFL, FLO ⁽³⁾	Biscuits - Bakery - Pastry - Ice cream - Dairy products	 -
37	Cocoa 20-22% ⁽⁵⁾	Peru and / or Sao Tome	alcalized/natural	ORGANIC, FFL, FLO ⁽³⁾		 
39	Cocoa Butter ⁽⁵⁾	Blend ⁽²⁾	block	ORGANIC, FFL, FLO ⁽³⁾	Chocolate - Pastry - Biscuits	 -
40-41	Cocoa Mass ⁽⁵⁾	Dominican Republic	flakes	ORGANIC, FFL, FLO ⁽³⁾		 -
		Sao Tome		ORGANIC, FFL, FLO ⁽³⁾		
		Peru		ORGANIC, FFL, FLO ⁽³⁾		
		Ecuador		ORGANIC, FFL		

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The information in this catalogue is subject to change.
Please refer to the technical data sheets for each product.

⁽⁵⁾ = On request and according to availability.

Palletising:
- Chunks and drops 5kg : 690kg
- Chunks, drops and powder 25kg : 750kg
- Chocolate sticks : 720kg
- Cocoa mass : 825kg
- Cocoa butter : 1000kg

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